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GrandMa'sŽ Peanut Butter Big Cookies

When these cookies are cool, be sure to seal them up real super duper tight in something like Tupperware or a Ziploc bag. That's the way to keep these puppies moist and chewy like the original GrandMa's Big Cookies. In fact, the real product claims to be the only national cookie brand that guarantees the freshness of the product or double your money back. That's very big of the current manufacturer, Frito-Lay, which purchased the GrandMa's Cookies brand from General Mills back in 1980.

1/2 cup vegetable shortening 1/2 cup
Peter Pan peanut butter 1 1/4 cups

packed dark brown sugar 1 egg 1
teaspoon vanilla 3/4 teaspoon salt 1 1/2
cups all-purpose flour 2 teaspoons
baking soda

1. Preheat oven to 275 degrees. 2. Beat shortening, peanut butter, brown sugar, egg, vanilla, and salt together in large bowl until smooth. 3. In a separate bowl combine the flour and baking soda. Slowly add the dry mixture to the wet mixture while beating. 4. Roll 3 tablespoon-size portions of the dough into a ball in your hands and press to 1/2-inch flat on an ungreased baking sheet. Bake for 18 to 20 minutes. Be careful not to overcook, or the cookies will not be chewy and you may

negatively impact the full enjoyment potential of the product. Makes 14 to 16 cookies.